

COCKTAILS

Lychee Raspberry Bellini	24
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Purple Peartini	24
<i>Grey Goose Vodka, Martini Riserva Speciale Ambrato, Pear, Butterfly Pea</i>	
Green Apple and Sage Collins	24
<i>Lemongrass infused Bombay Sapphire Gin, Green Apple, Lemon, Sage, Soda</i>	
Negroni	27
<i>Choice of Gin, Carpano Antica Formula Sweet Vermouth, Campari</i>	
Ginger Margarita	25
<i>Patron Reposado, Cointreau, Ginger, Lime</i>	
Pomegranate Storm	24
<i>Ron Zacapa Dark Rum, Plantation 3 Stars Rum, Pomegranate, Ginger, Lime</i>	
Concord Boulevardier	24
<i>Maker's Mark Bourbon, Campari, Concord Grape, Lemon, Peychaud's Bitters</i>	

MOCKTAILS

Lychee Raspberry Soda	13
Basil Lemonade	13
Ginger Soda	12
Fresh Coconut	12
Peach Nectar Tea	12
Juice of The Day	10

DRAUGHT BEER

Asahi Super Dry ~ Japan	19
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WINE BY THE GLASS / CARAFE

Sparkling		125ml	
NV	Billecart-Salmon Blanc de Blancs Grand Cru Mareuil-sur-Aÿ, Champagne, France	46	
NV	Billecart-Salmon Cuvée Jean-Georges Brut Réserve Mareuil-sur-Aÿ, Champagne, France	32	
NV	Taittinger Brut Réserve Reims, Champagne, France	27	
NV	Giusti Asolo Prosecco Superiore Brut Asolo, Veneto, Italy	20	
Premium White		150ml	
<i>Served with Coravin Preservation System</i>			
2018	Chateau Yvonne Saumur "Yvonne" Saumur, Loire, France	35	
2020	Domaine Marc-Morey & Fils Blanc Chassagne-Montrachet, Bourgogne, France	60	
White		450ml	150ml
2018	Como Estate Viognier Margaret River, Western Australia, Australia	81	28
2020	Thorne & Daughter "Rocking Horse" Western Cape, South Africa	81	28
2021	Ministry of Clouds Riesling Clare Valley, South Australia, Australia	72	25
2021	Domaine Jonathan Pabiot "Leon" Pouilly-Fume, Loire, France	88	27
2021	Paola Sordo Gavi Gavi, Alessandria, Piemont, Italie	65	24
Rosé		450ml	150ml
2021	Château d'Esclans Whispering Angel Côtes de Provence, France	72	25

Premium Red		150ml	
Served with Coravin Preservation System			
2016	Louis Jadot “Petite Chapelle” Pinot Noir Gevrey-Chambertin 1er cru, Bourgogne, France	60	
NV	Cain Vineyard & Winery Cain Cuvee Napa Valley, California, USA	46	
Red		450ml	150ml
2017	Torres La Carbonera 'Las Pisadas' Tempranillo Rioja DOCa, Spain	72	25
2019	Querciabelle Chianti Classico DOCG Tuscany, Italie	80	28
2020	Inama Più Rosso Veneto IGT, Veneto, Italy	81	28
2020	Luigi Bosca De Sangre, Malbec Mendoza, Argentina	75	26
2022	Yering Station Pinot Noir Yarra Valley, Australia	82	28
Sweet		90ml	
2008	Quinta Da Romaneira Vintage Port Duriense VR, Douro Valley, Portugal	30	
2018	Bila-Haut M. Chapoutier Rimage Grenache Noir Banyuls, Languedoc-Roussillon, France	22	
2019	Ch. Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18	
		150ml	
2019	Eric Bordelet “Sidre” Brut Normandie, France	16	

SET LUNCH

3 Courses 68

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas
Chicory and Apple Salad, Gouda, Candied Hazelnuts, Bee Pollen
Shallot Confit Vinaigrette
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Burrata, Fig Compote, Aged Balsamic Vinegar, Olive Oil and Tarragon +5
Butternut Squash Soup with Wild Mushrooms
Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger +5
Crispy Calamari, Parmesan, Lemon, Salsa Verde
Spiced Chicken Samosas, Cilantro Yoghurt Dip

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Spicy Angel Hair with Lemon, Olive Oil and Kale
Butternut Squash Pizza with Three Cheese and Spicy Salami
Seared Sea Trout with Bok Choy, Potato Purée, Ginger-Chili Vinaigrette
Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes +15
Crackling Chicken, Spinach, Buttered Hot Sauce
Pork Chop with Smoked Chili Glaze, Brussels Sprouts and Sweet Onions +25
Cheeseburger with Pepper Jack Cheese, Avocado, Crunchy Red Onions
Veal Milanese with Warm Salad of Sweet Potato, Dried Cranberries, Arugula

DESSERTS

Grape Panna Cotta, Peanut Butter Sorbet, Caramelized Brioche
Cinnamon Apple Pie, Maple Pecan Ice Cream
Choice of 2 Scoops Sorbet / Ice Cream

BEVERAGES 15 each

Ruffino Vino Rosato "Rosatello" NV, Tuscany, Italy
Robert Mondavi Twin Oaks Chardonnay, NV, California, USA
Miguel Torres San Medin Cabernet Sauvignon 2019, Central Valley Chile

CAVIAR CREATION

Egg Caviar	50
Toasted Egg Yolk and Caviar with Herbs	50

CRUDO

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	38
Madai Ceviche with Muscat Grapes, Chili and Lime	26

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas	22
Chicory and Apple Salad, Gouda, Candied Hazelnuts, Bee Pollen Shallot Confit Vinaigrette	22
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons <i>Add Shrimp+14, Sea Trout+12, Chicken +8</i>	22
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Burrata, Fig Compote, Aged Balsamic Vinegar, Olive Oil and Tarragon	35
Butternut Squash Soup with Wild Mushrooms	18
Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger	35
Crispy Calamari, Parmesan, Lemon, Salsa Verde	25
Grilled Octopus, Preserved Lemon-Calabrian Chili Dressing, Shaved Fennel	36
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20

PASTA AND PIZZA

Spicy Angel Hair with Lemon, Olive Oil and Kale	28
Tagliatelle with Clams, Grated Broccoli, Black Pepper and Mint	32
Butternut Squash Pizza with Three Cheese and Spicy Salami	32
Tomato, Mozzarella and Basil Pizza	22
Black Truffle, Three Cheese and Farm Egg Pizza	38

ENTREES

Atlantic Cod with Spiced Jade Emulsion and Broccolini	50
Seared Sea Trout with Bok Choy, Potato Purée, Ginger-Chili Vinaigrette	38
Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes	48
Crackling Chicken, Spinach, Buttered Hot Sauce	35
Pork Chop with Smoked Chili Glaze, Brussels Sprouts and Sweet Onions	65
Cheeseburger with Pepper Jack Cheese, Avocado, Crunchy Red Onions	38
Veal Milanese with Warm Salad of Sweet Potato, Dried Cranberries, Arugula	35
Grilled Lamb Chops, Cucumber, Olives, Feta Cheese, Pickled Chilies and Mint	62
Roasted Wagyu Beef Tenderloin, Hibiscus Mustard, Potatoes and Onions	105

SIMPLY GRILLED

Cod	46
Tiger Prawns	44
SRF Pork Chop	62
Maimoa Lamb Chops	58
Westholme Wagyu Tenderloin	102
Westholme Wagyu Ribeye	110

SAUCES 3

- Buttered Hot Sauce
- Smoked Chili Glaze
- Ginger-Chili Vinaigrette

SIDES 8

- Ginger Rice 8
- French Fries 12
- Crispy Potatoes, Fresno Dressing 12
- Potato Purée 12
- Broccolini, Lemon and Chili 15
- Roasted Brussels Sprouts with Chilies, Mint and Aged Pecorino 15

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon